

An Evening with Perrier-Jouët and Jean-Georges Beverly Hills An Eight Course Tasting Event

March 21st, 2021

Amuse Bouche

Sea Urchin

petrossian ossetra caviar, crispy potato threads and yusu

French 75

Beefeater London Dry Gin, Lemon, Simple Syrup, Perrier-Jouët Grand Brut NV

Fluke Carpaccio

shaved market apple, pickled habanero and crushed sesame

Perrier-Jouët Grand Brut NV

White Asparagus

spring peas and nasturtium vinaigrette

Perrier-Jouët Brut Blanc de Blancs NV

Porcini Crusted Salmon

warm leek vinaigrette

Perrier-Jouët Brut Blason Rosé NV

Roasted Marinated Duck Breast

parsnip, passion fruit and black olive

Perrier-Jouët "Belle Epoque" Rosé '12

Rhubarb Cloud

vanilla bean and toasted almond

Perrier-Jouët "Belle Epoque" Blanc de Blancs '12

Mignardises

Chef's selection

Four Hundred and Ten Dollars

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions